

Steenberg Merlot 2012

The Merlot show notes of dark berries, cassis and milk chocolate on the nose. This is followed up on the palate with dried prunes, herbs and spices. The palate is supported by fine tannins and a bright acidity. As the wine opens up it shows more spice and dried fruit on the palate.

variety : Merlot | 100% Merlot
winery : Steenberg Vineyards
winemaker : JD Pretorius
wine of origin : Western Cape
analysis : alc : 14.0 % vol rs : 3.3 g/l pH : 3.45 ta : 6.0 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : The tannins will soften over the next five years in bottle and will reward cellaring.

in the vineyard : Cultivar: Merlot
Soil type: Clovelly / Decomposed granite
Trellising: Elongated Perold
Age of vines: 10 - 18 years
Pruning: Spur - 2 bud
Rootstock: Richter 110

about the harvest: Harvest date: March 2012
Yield: 7.2 Ton/Ha
The grapes were harvested at a sugar level of 23.5° - 25°B.

in the cellar : Intensive suckering and crop reduction helps concentrate the fruit and ensure that the Merlot has good colour and distinctive character. The juice was cold soaked at 10°C for 5 days and fermented on the skins for 7 - 10 days, allowing the temperature in the tank to peak at 30°C. The wine was then transferred to a combination of 80% new, 10% 2nd and 10% 3rd fill French oak barrels for malolactic fermentation and left to mature for 14 months. It then underwent a light fining before bottling in October 2013.



Steenberg Vineyards

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